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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR .	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/664,819	09/17/2003	Andrzej Strak	TRSE121566	3439
26389 7590 11/29/2007 CHRISTENSEN, O'CONNOR, JOHNSON, KINDNESS, PLLC 1420 FIFTH AVENUE SUITE 2800 SEATTLE, WA 98101-2347			EXAMINER	
			PADEN, CAROLYN A	
			ART UNIT	PAPER NUMBER
			1794	
			MAIL DATE	DELIVERY MODE
			11/29/2007	PAPER

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

	Application No.	Applicant(s)				
Ť	10/664,819	STRAK ET AL.				
Office Action Summary	Examiner	Art Unit				
	Carolyn A. Paden	1794				
The MAILING DATE of this communication appears on the cover sheet with the correspondence address Period for Reply						
A SHORTENED STATUTORY PERIOD FOR REPLY WHICHEVER IS LONGER, FROM THE MAILING DATE of time may be available under the provisions of 37 CFR 1.13 after SIX (6) MONTHS from the mailing date of this communication.  If NO period for reply is specified above, the maximum statutory period was realized to reply within the set or extended period for reply will, by statute, Any reply received by the Office later than three months after the mailing earned patent term adjustment. See 37 CFR 1.704(b).	ATE OF THIS COMMUNICA 36(a). In no event, however, may a reply vill apply and will expire SIX (6) MONTHS cause the application to become ABANI	TION. be timely filed S from the mailing date of this communication. DONED (35 U.S.C. § 133).				
Status						
1) Responsive to communication(s) filed on 03 Oc	<u>ctober 2007</u> .					
2a) This action is <b>FINAL</b> . 2b) ⊠ This	This action is <b>FINAL</b> . 2b)⊠ This action is non-final.					
	Since this application is in condition for allowance except for formal matters, prosecution as to the merits is					
closed in accordance with the practice under Ex parte Quayle, 1935 C.D. 11, 453 O.G. 213.						
Disposition of Claims						
4)⊠ Claim(s) <u>1-15,19-21,23-33 and 38-42</u> is/are pending in the application.						
4a) Of the above claim(s) is/are withdrawn from consideration.						
5) Claim(s) is/are allowed.						
	6)⊠ Claim(s) <u>1-15,19-21,23-33 and 38-42</u> is/are rejected.					
7) Claim(s) is/are objected to.						
8) Claim(s) are subject to restriction and/or election requirement.						
Application Papers						
9) The specification is objected to by the Examine	r.	•				
10) The drawing(s) filed on is/are: a) accepted or b) objected to by the Examiner.						
Applicant may not request that any objection to the drawing(s) be held in abeyance. See 37 CFR 1.85(a).						
Replacement drawing sheet(s) including the correction is required if the drawing(s) is objected to. See 37 CFR 1.121(d).						
11) The oath or declaration is objected to by the Examiner. Note the attached Office Action or form PTO-152.						
Priority under 35 U.S.C. § 119						
12) Acknowledgment is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d) or (f). a) All b) Some * c) None of:						
1. Certified copies of the priority documents have been received.						
2. Certified copies of the priority documents have been received in Application No						
3. Copies of the certified copies of the priority documents have been received in this National Stage						
application from the International Bureau (PCT Rule 17.2(a)).						
* See the attached detailed Office action for a list of the certified copies not received.						
:						
Attachment(s)						
1) Notice of References Cited (PTO-892)	4) Interview Sum					
2) Notice of Draftsperson's Patent Drawing Review (PTO-948) 3) Information Disclosure Statement(s) (PTO/SB/08)		fail Date mal Patent Application				
Paper No(s)/Mail Date						

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A request for continued examination under 37 CFR 1.114, including the fee set forth in 37 CFR 1.17(e), was filed in this application after final rejection. Since this application is eligible for continued examination under 37 CFR 1.114, and the fee set forth in 37 CFR 1.17(e) has been timely paid, the finality of the previous Office action has been withdrawn pursuant to 37 CFR 1.114. Applicant's submission filed on October 3, 2007 has been entered.

The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.

Claims 1-5, 7, 9-15, 19-21, 23-29, 32, 33, 38-42 are rejected under 35 U.S.C. 103(a) as being unpatentable over Kelly (3,897,573) in view of Mahon (3,036,923).

Kelly discloses salting fillets of fish and then coating the salted fillets with a binder made of comminuted fish muscle mixed with salt and phosphate and forming a molded, coated fish fillet (see abstract). In example 1 the coated fish is frozen and then smoked at 86F for about 6

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hours and then re-frozen. The claims appear to differ from Kelly in the recitation of the use of phosphate in step a). Mahon teaches the advantages of using sodium and potassium polyphosphates to improve the taste and shelf life of haddock. Table 1 shows the various test solutions. In Table V the salt and phosphate dips are combined. The treatment time is shown at column 3, lines 6-8 to be at 2 minutes. It would have been obvious to one of ordinary skill in the art to utilize the dip of Mahon in place of the salt of Kelly to improve the taste and yield of the Kelly fish products. It is appreciated that the treatment temperature is not mentioned but it is well known in the art the cool temperatures act the extent the shelf life of fish products. It is also appreciated that the extent of phosphate and salt in the final product are not mentioned but no unobvious or unexpected difference is seen between the salt and phosphate in the fish product of Kelly in view of Mahon and the extent salt and phosphate in the fish of the process of the claims. To the extent that the binder in Kelly is based upon fish meat, it is considered to be a surimi-based binder. It is appreciated that the orientation of the seafood portions are not mentioned but no unobvious or unexpected result is seen from this feature. It is also appreciated that the size and shape of the seafood pieces are not

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mentioned but to prepare portions of seafood at a consumable size would have been an obvious way to prepare the seafood. It is finally appreciated that the heat treatment time and temperature of claim 1 and 9 is not mentioned but no unobvious or unexpected result is seen from the extent of heat treatment in Kelly. It is well known in the art that cooking times may be reduced when cooking temperatures are increased. Kelly provides from varying conditions of smoking the fish at column 1, lines 55-60. To modify the cooking temperatures of Kelly to reduce cooking time would have been well within the determination of one of ordinary skill in the art.

Applicant argues that Kelly treats his fish at room temperature. This has been considered but is not persuasive. It is well known in the art that refrigeration extends the shelf-life of foods. It would have been obvious to one of ordinary skill in the art at the time of applicants' invention to utilize refrigeration to during fish processing to extend the shelf-life of the fish. Applicant argues that Kelly does not use surimi. Examiner understands that surimi is ground fish. No difference is seen between the surimi of the claims and the ground fish of Kelly. Applicant argues that one would not expect the treatment of Mahon to have the treatment effect of the claims. This has been considered but it not persuasive. The claims merely require

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a surface treatment with phosphate. There is not reason to expect the treatment of Mahon would not act to produce a surface modified seafood portion.

With regard to claims 32, 33 and 40-42, applicant argues that Kelly uses extra salt. This has been considered but is not persuasive. The claims merely call for the use of 1% phosphate and/or salt. It is not seen that Kelly uses more than 1% phosphate. Assuming, arguendo, that the claims were amended to change "and/or" to –or-, it would have been obvious to minimize the salt in Kelly in order to create a low salt alternative to the Kelly fish product.

Applicant urges that the claimed invention has advantages over Kelly because time is not wasted in thawing the fish. This has been considered but is not persuasive because the claims are open to the inclusion of a thawing step.

Claims 30 and 31 are rejected under 35 U.S.C. 103(a) as being unpatentable over Kelly (3,897,573).

Kelly discloses salting fillets of fish and then coating the salted fillets with a binder made of comminuted fish muscle mixed with salt and phosphate and forming a molded, coated fish fillet (see abstract). In

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example 1 the coated fish is frozen and then smoked at 86F for about 6 hours and then re-frozen. It is appreciated that the treatment temperature is not mentioned but it is well known in the art the cool temperatures act the extent the shelf life of fish products. It is also appreciated that the extent of phosphate and salt in the final product are not mentioned but no unobvious or unexpected difference is seen between the salt and phosphate in the fish product of Kelly and the extent salt and phosphate in the fish of the process of the claims. To the extent that the binder in Kelly is based upon fish meat, it is considered to be a surimi-based binder. It is appreciated that the orientation of the seafood portions are not mentioned but no unobvious or unexpected result is seen from this feature. It is finally appreciated that the heat treatment time and temperature is not mentioned but no unobvious or unexpected result is seen from the extent of heat treatment in Kelly. It is well known in the art that cooking times may be reduced when cooking temperatures are increased. Kelly provides from varying conditions of smoking the fish at column 1, lines 55-60. To modify the cooking temperatures of Kelly to reduce cooking time would have been well within the determination of one of ordinary skill in the art. The claims appear to differ from Kelly in the recitation of the description of the surface

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of the seafood portions. It would have been obvious to one of ordinary skill in the art to expect the surface of the seafood of Kelly to be modified by its surimi binder. Applicant argues that Kelly uses extra salt. This has been considered but is not persuasive. The claims merely call for the use of 1% phosphate and/or salt. It is not seen that Kelly uses more than 1% phosphate. Assuming, arguendo, that the claims were amended to change "and/or" to –or-, it would still be obvious to minimize the salt in Kelly in order to create a low salt alternative to the Kelly fish product.

Claim 6 is rejected under 35 U.S.C. 103(a) as being unpatentable over Kelly in view of Mahon as applied to claims 1-5, 7-15, 21-29, 31, 32 and 38-42 above, and further in view of Chang (4,411,917).

The claim appears to differ from Kelly in view of Mahon in the recitation of the use of tetra sodium pyrophosphate in fish. Chang teaches that tetra sodium pyrophosphate is well known in the art as a phosphate source for use in fish. It would have been obvious to one of ordinary skill in the art to use the phosphate of Chang in the fish of Kelly in view of Mahon as an obvious phosphate source.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Carolyn A Paden whose telephone

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number is (571) 272-1403. The examiner can normally be reached on Monday to Friday from 7 am to 3:30 pm.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Milton Cano, can be reached by dialing 571-272-1700, art unit 1794. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free).

CAROLYN PADEN 1794
PRIMARY EXAMINER 11-28-07

Carolyn Paclen